

## INFECTION CONTROL CHECKLIST

### Dietary Department

<b>INFECTION CONTROL REVIEW</b>		Quarter 1		Quarter 2		Quarter 3		Quarter 4	
		Met	Not Met	Met	Not Met	Met	Not Met	Met	Not Met
<b>I.</b>	<b>PERSONNEL</b>								
1.	Clothing is clean, neat, untorn and appropriate for work								
2.	Shoes have closed toes, closed heels and safety soles								
3.	Hose or socks are worn								
4.	Hairnets or caps are worn; hair is generally covered								
5.	Aprons are worn and are changed immediately when soiled								
6.	No jewelry except wrist watch, wedding band and post earring								
7.	All jewelry on hands are removed during handwashing and food contact								
8.	Good personal hygiene is practiced (fingernails trimmed/clean, hair clean, etc.								
9.	No nail polish is worn								
10.	Strict handwashing procedures are followed before, between and after handling food, trays, equipment and supplies								
11.	Handwashing is performed before, between and after visiting residents.								
12.	Food is handled in such a way to avoid contact with food handler's clothing								
13.	Dishes are transported by methods to avoid contact with food handler's clothing								
14.	Gum chewing, use of toothpicks, use of snuff and smoking are not permitted in food areas								
15.	Eating and drinking are done outside food preparation areas								
16.	Injuries and suspected infections are reported immediately so action may be taken								
17.	Health requirements for food handlers are met								
18.	Health screening is conducted prior to hiring and at identified intervals								
19.	Orientation received by each employee; includes thorough instruction in infection control								
20.	Infection control inservice program is attended by each employee								



